

# Cioppino

paired with Davis Estates Sauvignon Blanc

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## INGREDIENTS:

### Cioppino

6 tablespoons extra-virgin olive oil  
1 cup shallots, finely chopped  
3 cloves garlic, minced  
1 cup dry vermouth  
1 (28 oz) can tomatoes, crushed  
2 (8 oz) bottles clam juice  
2 teaspoons sugar  
1¾ teaspoons salt  
¼ teaspoon red pepper flakes, crushed  
¾ teaspoon oregano, dried  
½ teaspoon thyme, dried

## SERVES: 4-6

1 cup water  
1½ pounds firm-fleshed fish fillets, such as halibut, cod, or snapper, cut into 2-inch pieces  
3 tablespoons unsalted butter  
1½ pounds littleneck clams, scrubbed  
1½ pounds 16/20 count shrimp, peeled and deveined  
1-pound steamed Dungeness crab legs, cracked (Your fishmonger can steam, clean and crack legs for you)  
1 tablespoon thyme, fresh chopped  
Italian parsley, fresh chopped for garnish

## METHOD:

### Cioppino

- Preheat the oven to 400°.
- In a large pot, heat ¼ cup of oil over medium heat.
- Add the shallots and cook, stirring frequently, until soft and translucent, about 5 minutes.
- Add the garlic and cook, stirring constantly, for 1 minute more. Do not brown.
- Add the vermouth and increase the heat to high. Boil until the vermouth is reduced by about half, 3 to 4 minutes.
- Add the crushed tomatoes, clam juice, sugar, 1 teaspoon salt, red pepper flakes, oregano, thyme, and 1 cup of water.
- Bring to a boil, reduce heat and simmer, covered, for 25 minutes.
- Once stew is done simmering, toss the fish with the remaining 2 tablespoons oil and remaining ¾ teaspoon salt.
- Line a baking sheet with aluminum foil and arrange the fish on top and bake for about 10 minutes, or until just cooked through about 140°. Cover with foil and keep warm until ready to serve.
- When the stew is done simmering, stir in the butter. Add the clams and bring the stew back to a simmer.
- Cover and cook for about 6 minutes, until the clams have mostly opened.
- Stir in the shrimp and crab legs and bring the stew back to a simmer; cover and cook until the shrimp are opaque, and the clams are completely opened, about 5 minutes. Discard any unopened clams.
- Add the fresh chopped thyme, then taste the stew and adjust seasoning, if necessary.

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**To Finish**

Divide the warm fish into bowls. Ladle the stew over top, dividing the clams, shrimp and crab legs evenly into bowls. Garnish with chopped parsley and serve with a perfectly chilled glass of Sauvignon Blanc.